

BLOVED

R E S T A U R A N T

Veggie Corner

To open mouth...

Portobello ceviche, tiger's ilk and passion fruit (V) (GF)	14 €
Grilled avocado, feta cheese and hazelnut pesto (GF) (PX)	18 €
Gourmet croquettes selection (boletus, espinachs and smoked cheese) (V)	16 €
Tomato tartare (V) (GF)	17 €
Argentinian Empanadas (V)	15 €
'Salmorejo Cordobés' (V)	15 €

The joy of my garden

BLOved Salad with peppers, carrot, tomato, cucumber, onion, radish, lettuce, spinach, rocket, green asparagus, citrus vinaigrette and pine nuts (V) (GF)	16 €
Warm vegetable salad in different textures with artichoke, cauliflower, broccoli, parsnip, green beans, cherry tomatoes, eggplant, rocket, green peas, lettuce, codium seaweed, vegetable chips and spinach, all served in a potato chips nest (V)	18 €
Burrata, concassé tomato and black garlic aioli	16 €

Rice is not overcooked here. Super rices and pasta dishes

Quinotto: Our quinoa risotto with edamame and smoked tofu (V) (GF)	16 €
Sweet potato and pumpkin gnocchi, seasonal mushrooms and black truffle (V)	16 €
Vegan Fideuá with codium seaweed, coconut water and quince aioli (V)	18 €
Seasonal vegetables "Paella" (V) (GF)	22 €
Vegan risotto with mushrooms and green asparagus (V) (GF)	18 €

Our essentials

Quarter pounder and pulled pork (V)	19 €
Seitan sirloin with pink pepper and roasted sweet potato (V)	21 €
Korma curry, our most exotic dish. With organic vegetables, sautéed chickpeas, basmati rice, raita sauce, and homemade naan bread (V) (GF)	20 €

If love sweetens life, your desserts are Cupid's arrows!

Carrot, pumpkin and cardamomo cheesecake	8 €
'Tierra Misú': Our upside down tiramisu, with a pipette of coffee liqueur, hazelnut crumble and peppermint pearls	9 €
French toast, English cream and vanilla ice cream	8 €
Vanilla and pecan nut ice cream (GF) and Belgium chocolate ice cream	7 €
Strudel with chocolate and vegan cream (V)	7 €
Chocolate ecstasy and organic raspberry ice cream (V)	7 €
Fruity medley with molasses (V) (GF)	7 €